







Editorial



ادرسيد الكدوى رب ب جوامي جداسلس كى احد عدا كرات الدانواني ع الكام الكام عداد من و من كار م م 2009 م الكام من الكام たいんろうではこくいかかしらりゃだけをこTookと ے فرور کی 2009 و کوشر و عالم اور الم سال الله عن کے ساتھ URELTICENSTERES ETC. U.D. Jewell we was in the property of اس الرشى جهال أيك جاميد المفائدة يا أويد قريش اور المواقة والمشيرك رالها في اورخواون براند الارسيام وفدم رياا و بس مصال المنطاس اورمصالي しからいんしかのかととしかいかいれからしん - UM 3 4 2 LD EL ANGO ON FOR JOS JUST UNE المعاص على تاريحين كالتكريد مجلى اواكرنا حاجول كي ابو مسك الأرب عبدات 大いないとりとのとうとってからでまったりととと اللسل عدراج دوسة وارعد وصلون كويتدرك كالماعث إلى ماما عرياضى جارى سيديم إلى ينديدوما كالانواعي والماك

ئى جۇن درىكا اىدانى ئۇن كرىئ كاموم ركى جى. أميدىي كى م مىلى قىلىن يىدا ئىزىن كىد

شيئازرمزى

عاديقا، ملطن يعرفني "غايط, هميتان موكل" به شديقا، شاكل بيا تواد المتأونين . خود بيكان ك" متاريخ المتاود برين كل بالدر يعيش بيرست في المتاوية بالإمهال "بالدائد كي "الجامعة كي "الجامعة الكسكاني مثل "مي التجاريف الديم تفاد المحتمل (2000 مع براي في ترفيف

ارتيدواليان المورد المورد

اعلى تعليم حاصل ندكر نے كاد كر بيده طارق



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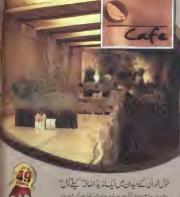
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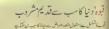
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S.P.L. Bux	work.

ands Hepseli uz uzospano

* Bland all ingredients except eggs, oil and flour in a blener

- Shape into Rebabo
 Rest eggs, take out flour to a plate
 Rest oil to a fining pan, cost fashabo first with eggs, then will
 - Fry golden, remove on absorbent paper

Fish Kebah

Ingredient
Fish fillet
Groom
Contender
Green chillet
Garle.

Ginger Fath Retired flour And chill powrie Turmeric powder

Choat Maiala Salt DI

d huthey and leachup

1 thso to taste for frying as accompaniment





June Persel with die sond hard to a assistant white our standing the sail Jacob willsordens fold to fuke a cant is Batalows from Wall Druk

65.65x 300 J. JOR HIS CCC. LV

Hi-Tea Chicken

Mark negror (marked)

Red chilles less sheet Green hards neste

* Manufacture because and in a making

 Assaud segmellents except confuses and apply on chickens breatest . Place one chacken breast in the low, pound again with a mallet

* Heat oil as a wolk, fiv chicken stres golden, remove on absorbers

. Describe dish saith majors and terrorings alone rhicken to true





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S. It's Quail

Ingredients.
Quals
Yogurt (whipped)
Red chill powder
Green chill peme
Ginger/garts pode

mh conander mh conander mhris seeds mhris powder mat Massila nger (garlis poste nger (gar Ì

4 thea

Method

 Heat oil is a pot, fry ginger/gartic golden, add qualit
 Fry for 5 minutes: add all remaining Ingresitents, cool on low here till dry
 Fry on high flame, serve exorts hot.



med not love the the bolt of and the world to set WE Ware I have to grow the time Elicensons with your conviction to 16. as Belleville Sine of while

American Pie

See Constrol

* Heat oil in a work fry oncon polylen

di uvo

. Encetanar/marks nasts, add undernut, fry till dry

smace and saft, allow to cook

. Have undertail in its vestor, leaving the edges empty . Brush a secret the edges of the grust, place the other disc over II.

arrange in a criss-cross on the ale . Pauce holes in the centre of the ple with a fork, book was on

. Sake in a gre-heated over at 200°C for 30 minutes, keeping like . Bemove the and serve but

MARSAL A KITCHEN - 26





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Chilli Chilli Prawns

Ingredients:
Propess
Coconstrain
Ginger (chopped)
Ganle (shopped)
Ganle (shopped)
Ganle (shopped)
Black peoper (choshed)
Med chill powder
Within peophir powder
Within peophir powder

Withing the property (2009)

Williams the process 2 top

Green cardiamones 5

Some 10 taxts

Franch carminder (chopped) 4 topp

Of 4 topp

Method

Sits prawns langthwise from the underside with a knile
 Crush cardsmens and mustard seeds, remove in a bowl
 Mannace prowns with garger garle, red chillres, black and able.

peppers, turnieric and salt: keep salde for a whale

Heat off in a wolk fry proves for 2 minutes.

Add remainate inspedience fry for 2 minutes; recover



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BELV HILMERATEUR

duni

Walnut Halwa

Whole tkind milk for warnishing

Method . Heat clarified butter in a wok, fry green cardamonia bil they give

off aroma

Add well ruts. Try lightly, add drive milk, sugar and sympless try for

. Broth oil on a risk, stoned below in its more it cut with a sorrer

. Garrach with ethbie dried milk, almonds and pertaches, same



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Bertelling

Chatcherie

m/m Wantilde

· Heat burier in a pot, fry flour and allow to rook a Add milk cook o'll thick and salt recream from flares . Enumerate to hot out till entitlen, remove

 Neur 1 thus of in a foring pan, south propos, and frematoes, and M. vineuar; cook for 2 minutes, remove from flame · In a separate pot fry 2 tisspoli, mince, tomato letchup, somec/auric your source, remaining sugar, we gear and salt

 Lower a holinow risch with 16 output tries of white sauce. Investra strips. minon, colon mustomers, rad chillies, range speck, emplant tomotoms and betrhurs reneal activess. a. Baka linearys in a non-heated own at UKPC for M inver-remove





house with Klandwill and a could when the same and the many the feet of ANGESTERSON SCHOOL STORES SCHOOL STORES SCHOOL Divancerdence of Want reserved

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March 262.45 11245 864 Vic

Chicken Handi

Grown chillen (cut levertheame)

Tomato, qualimber, onion

4 Mbso

Afarthrad

* Heat oil in a get- few words withten

 Add topustoes and pasons, fry for 5 releases. . Add red chilles, turners; and salt, fry till pil separates

· Add shickers fry till dry.

. Add uneuet, oppositer, cumit, singer and erren stuttes: fiv.

· Add feet served, but spires and cream, paragraph from flame

chilles, serve.

Garnach Chicken Hand with tomato, currenteer review and week

MASALA KITCHEN 11



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Fish Curry in Mustard Oil

Surmeric powder

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1 cup + for freion

- Apply Vinegar on unwashed fish and wash after 10 manufes. . Heat of in a port; add fenugreek seeds, curry leaves and cloves . When they own off arrang, sald unstart, surmosic, end challen, calt.
- . Heat little oil in a fryery pan, fry flich wolden and add to pot. . Keen kilting not while caphing HI oil separates
- Arid connect water green stilling fresh prejector and lamon scine.



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Jalferezi-stuffed Capsicums

1.67 (But rot (Lot been) we chase mitrigedde (month 1)

(boiled and shredded)

Red chillies (crushed)

Adaptoral

. Dut off tops of capaloum, scoop out inners with a knile. . Heat 3 lbto oil in a savcepan, fry gloger/gartic

· Add potatoes, peas, carrots, red childres, curren, terrato landrug shicken, chill sauce, green shilles and salt. Inv. allow to cook s. Elif commitments with lettle fried exacture, not eater the recognition . Cover consumers with the rule out from recuring them is nitary wet

toothoxis. . Most remarring oil in a frying part, saute capalcams, remove. Place cancinums on top of remaining mixture. Serve on dam.



according to the most to the part a working a south top to bus it as some notice of much as a point - 12/0/6 - 5 20 100 1800 Complant Cal William House

deal will make

S, a hetti and S lnach Frittata

1 (1,13)

Sproach (chomped and boiled)

* Heat 2 thus oil in a work fee or on and say lic on high flame · Remove in a bowl mix in exest spinach, black persect red chilliss

tomators, speghetti and salt . Brush oil an a big frying pen, spread batter on it and pook from

. Remove in a dish, layer wish pheese * Bake the pre-heated oven at 180°C for 10 minutes, recrowe

a Garetth with frack metander: comm



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MULLI

Chargha Masala

Instruction of the

5 tbso

- char at a day of the

· Mix teman Juice, special masala and gram flour. . Marinate chicken with it, wrap with a plastic sheet and keep atida

to: 2 hours Steam this lent for 30 minutes in a steamer, keep askin. blest out as wide medical and, try chicken till politics.

* Garniels Charelus Massia with chapt massis, lettuce and brenon

of To prepare Guizai special masala, rount Kantoniri chilles 125 grams, Rolesthani red chiffees 125 grams, cumin seeds 100 grams; long pepper 1 thisp, conander seeds 4 thisp, clowes 6, girben consamons 10. star anise 4 and mach I isn on an iron griddle and grind Use





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WHISHERING

Pizza Rolls -

Chicken ingredients, Chicken (boxeless pieces) Barbecue mucola (psickap Lernos jaike Garlic post Red chill proxiber Sale

Capalcum (finely cut) Nomato (finely cut) Mushrooms (finely cut) Etack olives (finely cut) Pizza sauce Mozzawika cheese (gra Noway, tomato, (ethan) 2 toop 1 toop 1 top to taste 3 toop

as require 1 1 1 % exp 16 oup flame.

• Spread por must room and por mail and por mail

Mite all charless ingredients except oil in a bowl
 Heart off it a work, fry chicken till it changes colour: nemove from
flame.
 Sproud jouza sauce on roll strips, place some capaticus, tensor.

musisroom, offers and chicken on one side of strips, add cheese, roll and press edges to close

* Place rolls in oven tray, bake in a pre-breated oven at 200°C for 20

minutes.

Garnish rolls with onlone, tomaroes, lettuce and lemons, serve.

400 grams

for garvishing MASANA KITCHEN - 37



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Yakitori Chicken

Chicken ingredients.

(made into a posite with water)

Adveloped

. Out green part of serios onloss into medium pieces.

· Cook all sauce ingredents except figur with fixele water in a

SANCERTO . Bring to a boil, gradually add flour; cook till thick.

. termerse chicken pieces and pricans into sauce, skewin them on hasharus sticks, place on haking tray

* Bake in a non-hearted trues at 200° C for 20 warmen.

. During habley, beach stocks with wakitori source at least twice.



while the serve the with the work of of the want has late to complet out whe Strong at he was black addition of No. 16 who will still in Societ Still and . L. K. S. Francisco Jan Shall Carrie

Coconut-Cake

Cautor sugar

2 than

500 grams

Method

· Beat super and ages together in a bowl with an electric beater . Add baking powder and I sup spendut, mix add flour; you with a

1/250

. Line a cake mould with butter paper, pour in batter. . Bales in a graubstated mean at 2009 E for 30 pointers, remove

. Put ice in a bowf, but butter, cream, sugar and coconut in a seesnas

breach relative on how of the less hows, heart thronoughly work an electric · Spread Icins on all sides of the cake, sprinkle reasted coconstice

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UNSUR

. Garnish cake with rose petals, serve-



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BELVE WEEK SPLAN Living DELPHI LANGER STEEL STATE OF STATE OF cours and not DYL. LY.

Fish Sikandri

Groves children (finely cut)

White people apwaler

7 thep

* Mix caron seeds, chast masala, ginger/garlic, flour, lemon juice. red chillies, turmeric, white sepper water and salt in a bowl . Cube fish, marinate with massifu, keep aside for 30 minutes. . Heat little oil in a frying pan, fry fish till aciden, persone on absorbent paper: seem hot

MASALAKUTCHEN 41





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She ard's Pie

Beef reloca

tatoes (boxied and m policum (finely cut) matoes (finely cut) ions (finely cut)

Checklar cheese (grated) Fresh milk (larger/garlic paster Black peoper powder Mustard seed powder

ercestershire si ix spices powd: mato lertchup it i

4 then

 After mile, 3 typ black pepper and sall in potations, fill is a paper bag large saide.
 Heart off in a pot, fry onlons golden.
 Add tomatoms and ginger/garific, fry. add mance, black papers.

crustard, Worcestershire sauce, hot spices, tomato katchup and saih, cook till mince becomes tender. Spread mince in a Pyrex dish, layer with capsicum and cheese

Spread mince in a Pyrex dish, layer with capsicum and chees
 Decorate with polisis using siping bag.
 Take in a pre-heated oven at 180°C for 15 infrates; remove





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diting's Williams GELFEL INVOLVE 66263 feleviz Worksmin

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Garlic Prawns

Ingredients-Green chillies (Thely out)

Spring priors (finely out)

Z thus 2 Maria 3 lbro 2 blags

1 cup

in Marinate pravers with white pepper, soys sauce, comflour, flour, age red salt. . Heat oil in a wolk, fry prawn dumplines one at a time, remove · Heat % cup oil in a frying pan, Iry gards golden. *Add preen chiltres, vinesar, tomato ketchup, sugar, chilit sauce

stock and salt, brice to boil . Mix water with cornflow to form a paste, add to frying pan

4 Add provens people for 5 populates sections from from the

MASALA KITCHEN 43





شایی زمسی کونے

Shahi Na ini Moothalle

Reef minor Eags (boiled) Gram feet is Orson (finely cut) Eagr [bosten] Soft Red chill powder

Salt
Gravy Ingractions
Yogurt (whopped)
Divers (fried and arous

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Oil Yi cop
Fresh conander, spring orions
and green challes for garrishing
Mathord

Cook mitton with water, gram lentils, red chilles, ginger/gartic, onton and still in a pot bill femore, allow to cool.
 Mar hot speces in minor, grind finally, and beatin egg and little water.
 Well pains and spread little minore in it, place bothed egg on the part doper with mistor.
 Well pains and spread little minore in it, place bothed egg on the part doper with mistor.
 Well pains and spread little minore in it, place bothed egg on the part doper with mistor.
 Well pain and spread little minore in it, place bothed egg on the part doper with mistor.
 Heat or lin a vexif, fry meatballi, not horizonably isn haven.
 Heat or lin a vexif, fry meatballi, not horizonably isn haven.

Add yogurt and fry for 5 minutes
 Add onlons and 2 cups water; cook oil gravy thickens, remove in a dish.

2 form mealthalls in it, remove health fresh postander; remove.

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Fried Fish Fingers

Delitalita taker cotto dad cake

Fish fillet (out 1700 strips)

2 then

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1. Ference nex dustrial

. Marinate lish with lemon lusce, sult, black pepper and red chillies. keep aside for a while . Heat oil in a work halos out breadcrumbs on a plate and flour an a

indistrution of

. Coat each fish elect find with east, then flour and investignances



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Whole Cream Meatballs

Ingredients for meatballs:	300 grants
bed minor	1 tip
ned chill powies	1 titisp
Tare hot pices powder	1 titisp
fice	1 titisp
Garger	2 titisp
Tumeric powder	2 titisp
floop; seeds	2 titisp
Chebpeas (nested)	1 titisp
Tumeric powder	1 titisp
Salt	1 titisp
Gravy ingredients Ginger/sprife paste Cardamorn Green cardamorn Green challies	2 Msp.

 Niend chickpeas, rice and poppy seeds finely m a blender.
 Mix minor, blended masala and remaining meat ball riggredients in a chopper, remove or a bowl add 1 lbsp whole cream.
 Share and entail meathals.

Shape into small meetballs.
 Head of this pot fry ordors golden; add all gravy ingredients, cool till oil separates.
 Add meatballs one at a time cook on low fiame.

whole cream and leave on dum.

Dish out mearballs, sprintle femageesk, garnish with whole created to concern the host prices, sprintle femageesk, garnish with whole creates the concern that prices sprintly the black perspections. If the

Use as required



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filling . Allend Bucha 10,50 5.E. +4 (motolphia) 1 there

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(Lahl)

ourly red rhilles and cult together in a hour

 Msx flour and comflour together, goat halls with it. Heat pri in a saucepan. Inv eineer/partic liehtly: add tomato ketchus

. Place vegetable balls on a plate: ppur sauce over them, auchish with

MARKING WITCHEN AN





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Meat loaf with Potato

incredients for meatballs

2 tso Soverer consumes (Misself ex. 61)

Potato topolne anaredients:

to backy 2 Houn

* Heat oil in wolc for mance, onlon and partic lightly

 Add curry provider sult red childres and lettle water bring to boil. . Add spring onlons, remove in a bowl

. When cooled, add eggs and breadcrumbs

. Bod potatoes, sine N water, discard the rest

MASALA KITCHEN SO





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	ZCLY	Judgen 25 14	

Milk

50 grams

· Beat eggs thoroughly with an electric beater

· Heat clarified butter in a pot; split open cardamons and add to pot * When they says off aroma, add semolina, fry till it saves off aroma

* When serrolling becomes soft, and ears, vellow food colour and

. When startfurd butter senarates from halwa, dish out



and I and the the hours of the and Jegora Kara & St. Town Will All or Loughout e to hat the out it is to surger the int - Electroly the town so we were

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ı			13	

Befined flour	3 cups
Super	1 mp
Clarified butter	3 mp
Emp (separate valls from whites)	3
Pistachios (chopped)	50 grams
Green cardismorn (powdered)	% tsp
Balong soela	% tsp
linking powder	2150
terrolina	4 thus

. Beat clarified butter, sugar and ear volks in a bowl till creamy.

· Add condensed milk, baking soda, baking sowder, semoltna, flour

and cardamonic kneed into dough.

. Make small biscults out of dough, place on balding tray, brush egg

whites on them.

· Sprinkle ristarbles on blancits, balor biscults in a gre-heated own at

130°C Sur 30 relaying consum and name but





تفائى تلابوا كوشبت

year performancements

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Character of the Control

7 then Sitteer Basil leaves and ternators

1 ther

· Marynate il with partic virwgar, 1 thep oil and salt, feep aside for 2 . Heat remaining oil to a frying pan, fry undercut

 Add onless and cassicients; cook for a few minutes . Add and chilles, Workestershire and That sweet chill causes work for 1 minute: mmove from firms

. Garnish with basil leaves and tomators, sarve



KINLANGARWANISTERSELENWICKLE Sarza God out how I a he staden

and whole course or Charles Date LILLIN Just do-

Samous vinos

· Mix positions, peas, eags, capskum, tornators, pepper, red chillies.

hetchup, terratind pulp and salt in a bowl.

. Brush of on moulds of a mulfin tray, place samosa strip in each

. Many presentables, and change not tray of the last strip, sections assessed

· Bake in a pre-heated oven at 180°C for 10 minutes, remove

MASALA KITCHEN SS



Mandage of State Rose & Made and Kampany W Jule L. File of fee 2 6 25 catility de 16/60000 15000 150000 16 cars mer of with a developed the Dark all Me sono core surple is at it is in ... L'Almonte Contractor

55 kg

4 this

1 tsp

1000 442.40 EX. 50(2 +0 - 2) - 55 EX1.64 BELLE

74.0 with the Later of the Comment

4500

Fresh corlander, carrota (cut riso rounds)

* Microres, Bour and resceron) in a bowl using fingers. . No un 3 rium huster on a pie mate add macarpal, bake in a pre-heated given at 2007 C for 20 minutes, remove from flame . Heat oil and remaining butter in a frying pan, fry garlic · Add minor, black pepper, red children anion, capitours and salt fry

a Bake in a groupested over at 2001 C for 1th releases





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complianted to I a mid to it Suny	
· control of the other water way of the	

Greens (Tinely out)

po zu	0	
Yellow food colour (dissolved in milk) Water Salt Oil	K tsp I cup to take 250 grams	

California reserve

s Heat off in a cot. Inv process andden

. Add most and 1 cup water; cook · Mix red chilles, het saices, smeer/garlic, pumin furment, privates

dec-42 LOUIS 20247 frage (mother with the w) 14-5

cardamoets, and outneg and mace in yogurt. . When mast becomes tender, add yogurt musture, fire theroughly · Sprinkle green childres and mist on meat. layer with noc.

. South this ess in a little oil: place on top of one. . Societis food colour and account on ton Janua an dum

MASALA KITCHEN - 57



Law France David Propagate Sucition a standar son La namedon

20220 South (destage)/ U. Mar Wind Galling J.Kur.

~15ms days William MI CLARGERN

Ve etable Couscous

Find philes (crushed) White waresse

1 tue

· Hest water to a not

 Add unger, sultanse, councilus and salt, cower with lid and cook till. . Remove from flame add red childes, tomstoes, ofter oil, vinegat,





عربيانة ساس والأياستا

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		666.62	(h. maj 124)

Pasta with Arrbbiata Sauce

Belleville State of the Control of the State of the State

Heatcol in a pot; fry chlon and garlic for 5 minutes.
 Add stiger basil leaves, ned chilles, blended tomatol lemon juice, black peopler, formato and saft, cook
 When dit and lemons are brinder; add pasta and peoley; servet hot

I cup
and the passes of the pa





Land endale of door I madelieve - ACA. CA. decres est charter a continue The ofthe day of the doll five of the DE Vickery S. . AND FOR LEW 1821 BOYC LONG FOR HE The Committee

will (2 45 - 0)2 for 18-4 News 2 Sen.

Ola Kran INTO CE WILL CARREST OF 11/100

Pepper Parcel

Interedients. Capercums Bottle goveds (but small) Distrol

- · Out causiours lengthwise into halves, de-seed
- Ma. all Ingredents except capticares, oil and cheese in a book staff.
 - . Place theese on ton of each, sprinkle olive oil, wrap capturers in Place there on a baking tray, cook in a new-heated own at 190°C for





cer and have forest to the formal out de a concesar de may a situation des WHITE BOOK DA

ALC: CHARLE

Blueson Astrila de 0,4

Coconut Chocolates

Melsed choosizes

2 cups + for spearkfrig

- . Cook milk with carry swear in a sourceper, on low flame for a little white: allow to cool and remove mis bowl
- . Add cocorut, egg white end essence, refrigerate · Place butter paper on a serving plate, arrange chocolate balls on top,
 - serinkle opcorut and refrigerate





- 1 MA GARDEN THE THE THE STATE OF THE SAME OF THE SAM committee weather let car be care Je 16 was 2 2 1800 & we of a de faith to Site to be the war in the company from the text

445 Stone

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Carrot Cup Cakes

flakung poweder

20ff eramo

1 cup

a Boar Brain haven men oil clemanness halong timerier history today and carrots together with an electric beater

. Piece paper pups on a muffin traic fill them with batter using a speci-. Bake in a pre-heated oven at 1907C for 15 minutes remove . When iding ingredients thoroughly in a bowl, use spoon or making has to decorate cup cakes, garrish with carrots, some

MASALA KITCHEN 63



- May 12 M L Mile M. M. S. S. W. Come B. S. S.

Miles 246.60 10.13 with NOO WHOLLDEL A 2 (2 r. H. Lum) &) (An 5.5 124 no Workshipping

Mutton Kebabs

Mutton (honeless) Distons (finely out) Curple consolite Barl rhilli rynarier

to tarke

250 grams

 Nierd all incredents in a blender · Shape into small keltelm

. Heat oil in a frying pan, fry kelbalm golden remove

MASALA KITCHEN BS



312 motor de 150 me 130 co 213 LANGE FOR ME STORY OF UT WINDS WHEN IS NOW IN as Rolling souling Wednesday

2 20265 y 66-47 Buckey

Chicken and Mushroom Wrap

Basi leaves (chopped)

frey

* Heat off in a freine pay, fry earlic golden.

· Add mushrooms and mince; fry till colour changes. · Add says some and chill pacts, benon laics, brown sugar and sait .

* Add built and ancing onloss, my and remove from flance

 Soak rubbase leaves to cold water . Put them dry, place chicken in centre, serve





الكياب بالمستقدات المستقدات المستقدة ا

world specifies and the more of the control of the

No. S. Leaville, March J. P. St.

Honey Chicken Saladi

Chicken-breast (chaps Red chall paste Spring oneons (chappe Garlic (chappes) Soya sause Lemon yako

> Red chilles (crushed) 1 bis Noney and lemon (ACC (in requir) projection) 16 co Lettuco 1 bis Reciet salad 1 bis Carnet (finely cut) 1 Decumber (finely cut) 1

Method:

* Misschicken comflour soya sauce, chilli pente Jeman juice, reliction

Mer chicker comfour sove sever, of spring orsons, garlic and set in a bo
 Add little water and mix thoroughly
 Heat of in a work fry spoonfuls of of

Heart oil in a work, fry spooefuls of chicken batter till golden, remore
 Mis dumplings, honey and lemon julce in a lexual
 Decorate serving clieb with fettuce, rocket leaves, carmst and occurrie

is cap altogether
I bunch

MASALA KITCHEN EZ





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Chicken Naan Burger

cien minoe X kg + :

toxi dough 250 granis
Turkly presider 1 litrop
Notice 2
Notice 3
Notice 10
N

Neil out dough into four small discs
 Ready of any hology for a series

Brush of on a baking tray, arrange class on it, keep aside for a while.
 Bake in a pre-heatest oven at 1800 C IR dough tises.
 Bland occors, fresh conancier and green chilles coarsely in a bierule.

Mis chicken minca, curryin, blanded masala and sak in a bavel, shape into large patties.

ento large pattles • Next oil in a frying pan, fry pattles goldan

Mex all salsa ingredients in a bowl
 Mex salt and outurnier in yoguri.

Split many horsentally from the centre.
 Macr 1 patty on lower half of each man, put salsa and yogurt on top

....





LLEWING SHIBELWARD condent control of the car states Don't had to the manufact of and super Lawrence & work to the work rolling to be at colored and in the sall house Lot of Stan Sale and a chapter to Storm work a dream 130 THE MAN THE COUNTY OF WASHINGTON BUT as Bellevinental for

XX M. 1850 distribute 50. p.D bish

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CALADAY ST influence & Carrie . A. W.

Potato (boiled and meched) Sonne polons (choepec) Drugn (chopped) Garle/ginger paste

1 ton 1 ten

. Heat 2 tisse oil in a frome part, sauté propos foi 2 minutes Add chinism turmerin and chillies, curely, earlic/atoses, specific, lense juice and salt, cook till tender; remove from flame

250 eranns

. Mis notato, spring onlong, soda and salt in flour 1 cup + d the 4 then

. Mis little water in youurt and when

a. Guadanally and separat in flour to form a third button Heal from pan add little oil, pour cooking spoonfuls of batter in from part, surrenderer the leather around the centre, fire pancales solder to

both sides, remove and repeat process to make small pancales . Mis women's cream vill and salt in a bowl to make sauce Place little chicken in the centre of pancakes, decorate with saux.



BLOKEN BURNESS AND WASHELL was without when the whole was a with July when in a was with the of the of the or the way when it

Lower

dening ourse dies ideales

Sheesh Kebab

11000 1bb 2 shan

. Marinate Undercut with earlic, black pepper, visuous neins at and salt, keep aude

 Pierce undercut en woeden skewers. · Heat a grill pan, brush oil on st, grill skewers from both side:

. Consists Sheeth Kebabs with cucumber formats and letterature.



and court now for later at his delinant Mildel Sales War War Wall State Stand Born St. a. K. - with the amelle there to declare a want identification Vid- 3 and in more and pomple & that I the a. I be dutate in - Little F. Litely min 12,2300C (Xuya)

Beef Wellin

Ingredients.

Mustand muste Ensemony

1.990

* Merinate undercut with partic Worcestershire sauce, Mark peoper.

. Heat a large fiving pan, grill undercut from both wides . Cook underrul with marinade in a set Add 1 rug water; opek en low flame till meal becomes tender;

remove in a dish, allow to coel.

. Bry on absorbert namer blend with salt and black memer in a

 Boll out puff-pastry dough lengthwise, layer centre with liver . Place uniferral on top and fold dough over from all sides.

. Brush egg on this pastry roll Black to a hoteless cloth. Stales in a resultanged owner at 220°C for 12. marades or till volden, render



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rt/166	, and	KILLER	
and?	s.d.	35-5	(4/0)
Bull	antions	feet yo	BASH
Br. A	4	Site of	

Manuri Fish

Fish filler (1.16-inch pieces)
Garlic plane
Lennors
Muscard pushe
Referred flour (served)
Plack peoper powder

Ducumber, formate and spring onion

Which pepper pow

100 grams 1 1 pinch 1 pinch Mannate fish with lemon jucce, salt, parist, black pepper, nume peale and salt; seep assise for a while
 Take out flour in a plate coat fish pecces with it.
 Hand oil in a frying pari, fly lish pleces on low flame dispose.

Meit butter in a frying pan look remaining sauce ingrekes before meutes, pour over fish
 Gamish with occumber totalso and spring onloss serve bet.

Garnish with cucumber tomato and spring onion serve.

_

Seathord

from both sides, menow.



اليد. يوسل على الأساسة عنده التي 1920 أن أخراه ما يألي المار الأعادة التي 1940 من المياد التي 1940 من 1940 الم الركان بالمنظلين إلى المنظل من يأت السيال إلى المنظل المراد المنظل المنظل الموسلة المياد المنظل المنظل المنظل الركان المنظلية المنظل المنظل المنظلة ومنظلة المنظلة المنظلة

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Method

Mot all ragredients except of in a bowl add little water to force

character.

المروزع موسال المسيد

Put cooking spoonfull of batter in frying pan, spread, rotating and stiffing the pan, cook on low flame for few minutes.

When child turns epiden from one side, remove and share lots.

triangle

Repeat process to make more Chillay

epeal process of make more caseay. Brvs Chillay with chutney or pototo bis

Ingredien

Refined flour (siever Onlon (chapped) Green chill (chapped) facs

Fresh conuncter (chopped) Ginger/garlic paste Sugar Turmeno powder Red chill powder

Otoleney or outdook bits (ia

as accomp





Fried Brath Masala

Ingredients: Mutton brain Black pepper powd Turmeric powder Garbyjinger pada Hot spices powder

Consider sends (crushed) Field chilles (powdered and crushed) Onion (finely cut) Tomato (finely cut) Green chilles (finely cut) Dry Iroqurpee) (cover N top
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Lecture, Fresh committee gleger (fresh committee gleger (fresh) cash, tornato and istrum sites Method (* Heast water in a port, add bra

-COLOMORIA

ternor-sities for generating
Method

* Heart water in a pot, add brain, 1 tip berneric, binseries and
tibig varigar-bod for few massites.

* Between the lawer of Also Reven Brain, allow to cond.

25-14

MALLEY.

perception and aller

 Heat oil in pot sauté onton anéi ginger/garác.
 Add cumin, corlander, tornato, remansing turmenc, powleté and crushed red chiffies and hot spices, cook for a wide.

Add green chilles, rematring vinegat, forugreek, black jeyer and salt, cook till thoroughly mixed.
 Curt healt into pieces add to the pot leave on dum.

 Dish out brain, garrish with lettuce, contander, gregor, towns and fendor serve



Commonweld or order from the destriction Level J. B. B. 10/6- EL 120, 18095 Laws carryon and mark south source of

PLIMA (2.12.2)24

NOO acamo 2 cups

a firmal commitmed tobo converged pieces . Cook 1 cup water with sugar, lemon juice and lenson zest till sugar

. Lump a ruke mould with N malted butter. Novemicell, cheets.

. Bake in a pre-heuted overs at 180°C for 20 minutes, remove a Ramove Jemon cest from sugar syrup and post over Kartad





Charger - Du Brow H. Cl. L. D. James Hotel & Michael Lange to a restort when I was when the de The water the transfer of the Salve MUTURE BISSELVE UNDERVINE K

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6.1-155th

Thai Sweet and Sour Fish

Elejs fillet (culted)

[made into a paste with water]

Fresh mylander

7 Myss Sor Breeze

· Marinate fish with white pepper, salt and 1 top cornflour, lees

. Heat off in a frying can, fry fish polden, dish out. · Mix vinegar, stock, fish sauce, sugar and both red chilles in a set.

Cook for 1 menute, add remaining comflour; remove from flave.

I Cord warler to crown a supership and stock for last regularies

renerate not and add to prepared rause A Prior sauce over fish and earnish with fresh norlander, were let



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and Christian Ch

Balti Gosht

Ingredients, Cholen Torratoes (chapped) Drikets (chapped)

mms chrises (chopped sidarnoms ack peopercomm manicori imm powder ed chill powder of spices powder

Fresh con ander (choppind) Salt Oil Cabbauer Maves, tomatoes

as required for earnitring

Method

Heat oil in a pot, fry onloss golden, add chopped tomatoes and premichilies

Add carderroms, black pepper and conservor, fry, add comin, relichilities and hot spicos powder
 Add children peoces, cook on high flame till colour changes recisch

Add itemators and salt, cook for a white
 Add vogurt and mis thoroughly leave on dum.

Garrysh Balti Goshi Web cabbage leaves, tomatoes and fresh corlander, serve.



MITHERSON DESURABLISH Bull Far March to the Care of to Side and Will bight and a now property 12 mileans robot Burning Va KAPPELLERY CONTRACTOR

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nelload four (sixual)

Fresh min. Formeson cheese (arated)

Mack pepper (crushed), soft

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Baked Mince Pasta

Parryesan cheese (proted)

Facility Ichmoosed

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a life chance and macazons to many * Brush oil on a Pures drub, speed macazoni ewelly in it.

Much canned inmatner using ran worker acid to minzer add blad

· Add stock, parsley and east, spok till dry; pour over macasoni Melt hutter in a frying nan, cook fleur while stimme continuously . Add black pepper, chasse and salt; bring to boil and remove from

· Add woles, mix thoroughly, spread over minor . Balm in a new-handed mans at TEST'C for 2D minutes



المدار عراسل " كالى درتسن اين كري ويكل كر وال عن المان دراسي LICKETHER LINE TO FURE 31 1 W . IF UD Lunga Mr. L. M. W. W. M. a. 241 . P. Aus CARRIERALL RESIDENCE LA RE wasterwood over in strange



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Strawbell Jell Dell ht

. Slend biscutts, sugar and butter together as a blender remove in



معروف روحاتي اسكار اليس-اين-قاوري

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البالح كاتاد



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شاه ۱۹۸۱ - چه سال مالود کرست نیده بای ایمان بای مال در ای که کارگ در این که کارگرایش از مورث میشدندند آن بردام و در شاوا اظها ا این کارگرای موادیل بسته ۱۹۸۷ و کارای که ایرون مردول بسید.

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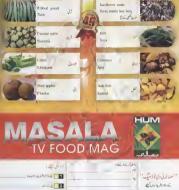
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